

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/10/2015      **Business ID:** 101831FE  
**Business:** IHOP #2023

1919 PRAIRIE CROSSING ST  
 KANSAS CITY, KS 66111

**Inspection:** 77001506  
**Store ID:**  
**Phone:** 9137884468  
**Inspector:** KDA77  
**Reason:** 03 Complaint  
**Results:** Follow-up

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/10/15 | 10:45 AM | 12:40 PM | 1:55 | 0:10   | 2:05  | 0       |        |
| Total:   |          |          | 1:55 | 0:10   | 2:05  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R  
p .. .. .

*Fail Notes* 2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.  
[Open employee energy drink can on prep table/make table top by clean dishes and unpeeled banana. Corrected on-Site, COS discarded]

5. No discharge from eyes, nose and mouth.

p .. .. .

## Preventing Contamination by Hands

Y N O A C R

6. Hands clean and properly washed.

.. p .. . p ..

*Fail Notes* 2-301.12(B)(3) P - Handwashing procedure (Step 3) FOOD EMPLOYEES shall rub hands together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure and creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers.  
[Employee washed hands at cookline handsink for less than 10 seconds before rinsing, drying hands and donning gloves to prep RTE pancakes. Water at handsink is 131F, cold water knob does not work. COS education. ]

2-301.14(F) P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks  
[Employee cracked an unpasteurized raw shell egg into saute pan with gloved hands. Employee then grabbed a plate to dish up RTE hashbrowns touching the hashbrowns with contaminated glove. COS education. ]

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p .. .. .

**This item has Notes. See Footnote 1 at end of questionnaire.**

8. Adequate handwashing facilities supplied and accessible.

.. p .. . p ..

*Fail Notes* 5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.  
[In warewashing area, pitcher of water in handsink basin. On cookline, sole handsink filled with plastic container, whipped topping in plastic bag, and kitchen knife. COS all items removed. ]

6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.  
[No handwashing signage at handsink in warewashing area. ]

## Approved Source

Y N O A C R

9. Food obtained from approved source.

p .. .. .

10. Food received at proper temperature.

.. .. p .. .

11. Food in good condition, safe and unadulterated.

p .. .. .

12. Required records available: shellstock tags, parasite destruction.

.. .. . p .. .

## Protection from Contamination

Y N O A C R

13. Food separated and protected.

p .. .. .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Protection from Contamination   |  | Y  | N  | O  | A  | C  | R  |
|---|--|----|----|----|----|----|----|
| 14. Food-contact surfaces: cleaned and sanitized.                                     |  | .. | p  | .. | .. | p  | .. |
| Fail Notes  | 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.<br>[Stored as clean on shelving in warewashing area for clean equipment, 3 metal pans with visible food debris, one pitcher with old date marking sticker residue and 2 plastic containers with visible food debris on surface. COS rewashed. ]   |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. |  | .. | .. | p  | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature   |  | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.   |  | .. | .. | p  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                      |  | .. | .. | p  | .. | .. | .. |
| 18. Proper cooling time and temperatures.   |  | .. | .. | p  | .. | .. | .. |
| 19. Proper hot holding temperatures.  |  | .. | p  | .. | .. | p  | .. |
| <b>This item has Notes. See Footnote 2 at end of questionnaire.</b>                   |  |    |    |    |    |    |    |
| Fail Notes  | 3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.<br>[In steam table in middle of cookline, cooked sausage links at 115F. In steam table top at far end of cookline, sausage links at 110F. PIC stated the links had just been cooked. COS reheated on grill top to 165F, added water to steam table. ]   |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.   |  | .. | p  | .. | .. | .. | .. |
| <b>This item has Notes. See Footnote 3 at end of questionnaire.</b>                   |  |    |    |    |    |    |    |
| Fail Notes  | 3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.<br>[Liquid eggs in ice on cookline at 61F. COS discarded Salsa at 69F on expo counter top in single use condiment cups. COS moved to walk in cooler Waffle batter at end of cookline on shelf at 69F, COS moved to cooler in reach in cooler at end of cookline, cherry butter at 56F, pancake batter at 56F, ambient of cooler at 46.4F per lollipop thermometer. Doors to cooler are commonly left hanging open. In salad make table top in expo area, diced tomato at 47F, 46F. ambient of cooler at 42.4F. All items replaced with fresh items from walk in cooler, out of temp items placed in walk in to rapidly chill as they had been in cooler less than 2 hours. In ice on expo line, butter at 49F. Lid placed on butter, PIC stated it would last less than 2 hours. discussed doing time as control on batters on cookline, liquid eggs. ] |    |    |    |    |    |    |
| 21. Proper date marking and disposition.  |  | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                           |  | .. | .. | .. | p  | .. | .. |
| Consumer Advisory   |  | Y  | N  | O  | A  | C  | R  |
| 23. Consumer advisory provided for raw or undercooked foods.                          |  | .. | .. | .. | p  | .. | .. |
| Highly Susceptible Populations  |  | Y  | N  | O  | A  | C  | R  |
| 24. Pasteurized foods used; prohibited foods not offered.                             |  | .. | .. | .. | p  | .. | .. |
| Chemical  |  | Y  | N  | O  | A  | C  | R  |
| 25. Food additives: approved and properly used.                                       |  | .. | .. | .. | p  | .. | .. |

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| Chemical   |                |  | Y  | N  | O  | A  | C  | R  |
|--|----------------|--|----|----|----|----|----|----|
| 26. Toxic substances properly identified, stored and used.                   |                |  | p  | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures   |                |  | Y  | N  | O  | A  | C  | R  |
| 27. Compliance with variance, specialized process and HACCP plan.            |                |  | .. | .. | .. | p  | .. | .. |
| GOOD RETAIL PRACTICES  |                |  |    |    |    |    |    |    |
| Safe Food and Water  |                |  | Y  | N  | O  | A  | C  | R  |
| 28. Pasteurized eggs used where required.                                    |                |  | p  | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.                                      |                |  | p  | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods.                    |                |  | .. | .. | .. | p  | .. | .. |
| Food Temperature Control   |                |  | Y  | N  | O  | A  | C  | R  |
| 31. Proper cooling methods used; adequate equipment for temperature control. |                |  | .. | p  | .. | .. | .. | .. |
| Fail Notes   | 4-301.11       | <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.<br/>[Ambient temperature of reach in cooler at end of cookline at 46.4F. Cooler is not capable of holding PHF at 41F or below as doors are continuously left open. ]</i> |    |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.                              |                |  | p  | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.   |                |  | .. | p  | .. | .. | .. | .. |
| Fail Notes   | 3-501.13(A)    | <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.<br/>[Boxes of ham and roast beef thawing in kitchen. PIC stated a truck had just been received so employee was working to get items prepped for cookline. ]</i>                  |    |    |    |    |    |    |
| 34. Thermometers provided and accurate.                                      |                |  | p  | .. | .. | .. | .. | .. |
| Food Identification  |                |  | Y  | N  | O  | A  | C  | R  |
| 35. Food properly labeled; original container.                               |                |  | p  | .. | .. | .. | .. | .. |
| Prevention of Food Contamination   |                |  | Y  | N  | O  | A  | C  | R  |
| 36. Insects, rodents and animals not present.                                |                |  | .. | p  | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>   |                |  |    |    |    |    |    |    |
| Fail Notes   | 6-202.15(A)(3) | <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.<br/>[Quarter inch gap under exterior door where door meets floor. ]</i>  |    |    |    |    |    |    |
| 37. Contamination prevented during food preparation, storage and display.    |                |  | p  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.  |                |  | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                                 |                |  | p  | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.   |                |  | .. | .. | p  | .. | .. | .. |
| Proper Use of Utensils   |                |  | Y  | N  | O  | A  | C  | R  |
| 41. In-use utensils: properly stored.  |                |  | p  | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled.      |                |  | .. | p  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Proper Use of Utensils  |                |   | Y | N | O | A | C | R |
|---|----------------|---|---|---|---|---|---|---|
| Fail Notes  | 4-903.11(B)    | Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.<br>[Equipment stored as clean on shelving across from dish machine was not allowed to air dry and was stacked wet. ]   |   |   |   |   |   |   |
| 43. Single-use and single-service articles: properly used.  |                |   | p |   |   |   |   |   |
| 44. Gloves used properly.   |                |   | p |   |   |   |   |   |
| Utensils, Equipment and Vending   |                |   | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items |                |   |   | p |   |   |   |   |
| <b>This item has Notes. See Footnote 5 at end of questionnaire.</b>                                       |                |   |   |   |   |   |   |   |
| Fail Notes  | 4-202.11(A)(2) | Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.<br>[Cookline employees cut corners off lids for pancake batter to allow for easier dispensing of batter. Over 6 blue lids with cut off corners, melted rims, or holes all the way through the plastic. One spatula on cookline with melted, cracked food contact surface. 2 plastic containers stored as clean on shelving by 3 vat sink for clean equipment with cracks all the way through surface. COS discarded (1 blue lid, 1 spatula not discarded)] |   |   |   |   |   |   |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items     |                |   |   | p |   |   |   |   |
| Fail Notes  | 4-501.11(B)    | EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.<br>[Seals on doors to standing reach in cooler on 2 units on cookline are not intact. ]   |   |   |   |   |   |   |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 |                |   | p |   |   |   |   |   |
| <b>This item has Notes. See Footnote 6 at end of questionnaire.</b>                                       |                |   |   |   |   |   |   |   |
| 47. Non-food contact surfaces clean.  |                |   |   | p |   |   |   |   |
| Fail Notes  | 4-602.13       | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.<br>[Food debris buildup in small reach in freezer on cookline. Food debris buildup on interior of standing reach in freezer on line. ]   |   |   |   |   |   |   |
| Physical Facilities   |                |   | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure.  |                |   | p |   |   |   |   |   |
| 49. Plumbing installed; proper backflow devices.  |                |   |   | p |   |   |   |   |
| <b>This item has Notes. See Footnote 7 at end of questionnaire.</b>                                       |                |   |   |   |   |   |   |   |
| Fail Notes  | 5-205.15(B)    | Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.<br>[Cold water knob at sole handsink on cookline is not working. ]   |   |   |   |   |   |   |
| 50. Sewage and waste water properly disposed.   |                |   | p |   |   |   |   |   |
| 51. Toilet facilities: properly constructed, supplied and cleaned.  |                |   |   |   | p |   |   |   |
| 52. Garbage and refuse properly disposed; facilities maintained.  |                |   | p |   |   |   |   |   |
| 53. Physical facilities installed, maintained and clean.  |                |   |   | p |   |   |   |   |
| Fail Notes  | 6-501.12(A)    | PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.<br>[Drains on cookline soiled with food debris, grease buildup. Walls of prep area soiled with food debris buildup. ]  |   |   |   |   |   |   |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

54. Adequate ventilation and lighting; designated areas used.

Y N O A C R  
p " " " " "

## Administrative/Other

55. Other violations

Y N O A C R  
" p " " " "

*Fail Notes* | 8-304.11(A) Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [License not posted to consumer view. Posted in office. ]

## EDUCATIONAL MATERIALS

The following educational materials were provided p

|                             |                            |                             |
|-----------------------------|----------------------------|-----------------------------|
| <i>Material Distributed</i> | <i>Education Title #24</i> | <i>Hand Sink Sign</i>       |
|                             | <i>Education Title #27</i> | <i>Hot and Cold Holding</i> |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cookline employees were observed putting on gloves when inspector arrived in kitchen. No cookline employee was wearing gloves until inspector walked into kitchen.

## **Footnote 2**

### **Notes:**

Hot holding  
gravy in first steam table top at 153F  
gravy in second steam table top at 157F

## **Footnote 3**

### **Notes:**

In make table top 1 on cookline, sliced tomato at 43F, beef at 42F; in reach in cooler underneath, pancake batter at 42F  
in reach in cooler (standing) diced ham at 35F, diced tomato at 35F  
frozen foods frozen solid  
in walk in cooler, cut ham at 39F, sliced tomato at 41F  
in make table top at end of cookline, sliced tomato at 41F

## **Footnote 4**

### **Notes:**

Contracted pest control comes as needed or 1x/mo

## **Footnote 5**

### **Notes:**

Sterilite is in use, but no food is in contact with the non food grade plastic.

## **Footnote 6**

### **Notes:**

Strips in place for quat, chlorine. 50ppm chlorine in dish machine.

## **Footnote 7**

### **Notes:**

Y valve downstream from AVB with shut off valves. End of hose not in basin of mop sink.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/10/2015      **Business ID:** 101831FE  
**Business:** IHOP #2023

1919 PRAIRIE CROSSING ST  
KANSAS CITY, KS 66111

**Inspection:** 77001506  
**Store ID:**  
**Phone:** 9137884468  
**Inspector:** KDA77  
**Reason:** 03 Complaint

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/10/15 | 10:45 AM | 12:40 PM | 1:55 | 0:10   | 2:05  | 0       |        |
| Total:   |          |          | 1:55 | 0:10   | 2:05  | 0       |        |

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/20/15

Inspection Report Number 77001506

Inspection Report Date 07/10/15

Establishment Name IHOP #2023

Physical Address 1919 PRAIRIE CROSSING ST City KANSAS CITY

Zip 66111

Additional Notes  
and Instructions

Follow up scheduled for 7/20 or after



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 7/10/2015      **Business ID:** 101831FE  
**Business:** IHOP #2023

1919 PRAIRIE CROSSING ST  
KANSAS CITY, KS 66111

**Inspection:** 77001506  
**Store ID:**  
**Phone:** 9137884468  
**Inspector:** KDA77  
**Reason:** 03 Complaint

### Time In / Time Out

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### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product liquid eggs Qty 1 Units contai Value \$ 5.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A